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<div>ANDREOLA</div> <div>Eroico in Valdobbiadene</div>		<div>alivini</div> <div>Since 1975</div>		
TECHNICAL SHEET with Allergens & Tasting Notes				
Bottle Size	37.5	cl	Product Name	PROSECCO DIRUPO VALDOBBIADENE BRUT D.O.C.G. 2022
Alcohol by Volume	11.5	%		
Production Area	VALDOBBIADENE, VENETO, ITALY			
Grapes	90% Glera, 5% Bianchetta, 5% Perera			
Colour	Soft yellow with greenish highlights		Alivini Product Code	PRO-ANDREOLA-----01D
Method	Charmat (Martinotti)			
Vinification	White soft pressed			
Product Picture	Tasting Notes and Wine Pairing			
	<p>The union of these different situations produces wine that is complete, well-balanced and pleasant. The elegance of sandstone, the finesse of limestone and the depth of marl come together in this blend to make a wine that has become a symbol of the quality Andreola is renowned for. The colour of Dirupo Brut is soft yellow with greenish highlights, the perlage is fine, copious and lingering and the froth creamy. The scents evoke spring blooms such as hawthorn and acacia blossoms, delicate citrus fruit and a hint of fresh fruit (green apples, peaches).</p> <p>In the mouth it is generous and flavourful, energetic, but delicate and rounded.</p> <p>Ideal as an aperitif and with fish and white meat.</p> <p>Recommended serving temperature 6-8 °C.</p>			
INGREDIENTS			VALUES	
List of Ingredients	%		ENERGY	Each 100ml
Grapes	99.98		KJ	297
Sugar syrup	0.01		Kcal	71
Antioxidants: E224, E302	0.01			
CLOSURE TYPE			DROPDOWN MENU	
Select one of the following options: Natural Cork, Synthetic Corks, Sparkling Wine Cork, Screw Cap (Stelvin), Diam, Vino-Lok/Vinoseal, Helix corks, or Crown caps			Natural Cork	
RESIDUAL SUGAR			g/L	
BRUT ZERO (0-3 g/L = Bone Dry); EXTRA BRUT (0-6 g/L = Bone Dry); BRUT (0-12 g/L = Dry); EXTRA DRY (12-17 g/L = Fruity) SEC (17-32 g/L = Off-Dry) DEMI SEC (32-50 g/L = Sweet)			8	
Total Acidity (TA)			g/L	
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.			5.5	
Wine PH levels			pH	
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).			3.2	
STORAGE CONDITIONS				
Keep in a cool place with constant humidity, away from light.				
ISSUED BY			DATE	
ANDREOLA			25/09/2025	
APPROVED BY			DATE	
GDT			15.10.2025	